

24348. DIOSCOREA sp.**Yam.**

From Manila, Philippine Islands. Presented by Mr. W. S. Lyon. Received December 16, 1908.

"*Tongó*. This is far the best yam in existence, in my opinion, which is based upon experience with two or three of the alleged best varieties of both the East and West Indies.

"Habitat: Thin wooded or brush lands, growing in pretty stiff clay. Ripens and stays dormant in the ground from October or November until the following May." (*Lyon.*)

24349. HIPPEASTRUM sp.

From Caldera, Chile. Presented by Señor Enrique E. Gigoux. Received December 18, 1908.

"A yellow-flowered ornamental form." (*P. L. Ricker.*)

24350. BAMBOS SENANENSIS Franch. & Sav.**Bamboo.**

From Japan. Purchased from the Yokohama Nursery Company, Yokohama, Japan, through Mr. William D. Hills, agricultural explorer. Received November 27, 1908.

"Seed produced in Shinshu and Iida provinces only." (*Hills.*)

Suzu-Dake. "This bamboo also goes by the following names: *Yama-Dake*, *Mi-Suzu*, and *No-Suzu*, and in several of the provinces is often called *Iiei-Jiku-Chiku*. It resembles *Kuma-Zasa* (*B. veitchii* or *B. palmata*, both of which go by this name) but is larger. The nodes are not prominent and the largest stems attain a growth of 1 sun (inch) with a stature of 10 feet and more. The leaves are 5 or 6 sun in length with a width of about 1 sun, narrower than those of the sasa and tapering off at the tip. Seen from a distance the tree resembles *Miscanthus sinensis* (*Xiphagrostis japonica* (Thunb.) Coville).

"*B. senanensis* grows wild on mountains and open uplands and resists the greatest extremes of cold. It spreads right into the deepest recesses and up to the highest summits of the mountains. In some places it grows and spreads over an extent of many square miles, being especially abundant at Suwa and Kiso, in the province of Shinano, and the hills of Nambu in the province of Rikuchiu.

"In China this bamboo is said to be used for making arrows. It is tough and flexible, so that crooked stems can be easily straightened, but the slender culms of those found in the Kiso Mountains are perfectly straight and well formed. They are split in half and plaited into baskets of various shapes and into mats, forming one of the products of Shinano. Where this bamboo grows wild it hinders the development of trees and obstructs the path of the mountaineer; but it is very useful for binding together the crumbling sides of declivities and for thatching the cottages of the peasantry, in mountainous parts of the country.

"Both in China and in the northern parts of Japan the young sprouts are pickled and eaten. Furthermore, the seeds of this plant and of the sasa furnish the poorer classes with food.

"In 1843 all the bamboos around the town of Takayama, in Iida, for a distance of many miles seeded, and the population, young and old, assembled to harvest the crop at the rate of 5 or 6 *to* (equals one-half bushel) per diem—in all, some 250,000 *koku* (the *koku* equals 5 bushels, nearly). This bamboo seed resembles wheat somewhat, both in shape and taste, the common people calling it natural rice or bamboo corn. It is eaten either parched or ground, the flour being made into small dumplings and coarse vermicelli. Chemical analyses show that the composition is the same as that of wheat or rye." (*Adapted from Satow's Cultivation of Bamboos in Japan.*) (*Walter Fischer.*)